



Welcome to Black Sheep! We're glad you're here! We're proudly independent and a little bit rebellious. We take pride in using fresh ingredients to craft house-made food that is both rooted in our coastal community and inspired by global flavors. We love what we do and we're committed to making your experience a great one. We look forward to welcoming you back again and again!

APPETIZERS

BURRATA

Fresh mozzarella ball with creamy filling, topped with heirloom cherry tomatoes and basil oil on a bed of arugula and served with crostini **13.50**

CROSTINI

Marcona Almond Crostini: House-made Marcona almond roasted pepper pesto, shaved prosciutto, Manchego and honey **14**

Anchovy Crostini: House-made arugula pesto, white anchovies, roasted red peppers, Castelvetro olives & shaved parmesan **14**

PIZZA ROLLS

12 mozzarella filled bites served with warm San Marzano sauce **13**
add pepperoni **16**

MOZZARELLA STICKS

6 handcut and breaded mozzarella sticks baked to perfection in the brick oven and served with warm San Marzano sauce **11**

DIMS GOOD CRAB DIP

Lump and claw crab meat combined with sour cream, cheeses and Old Bay, topped with parmesan and baked until bubbly. Served with crostini **MKT**

BAKED PIMENTO CHEESE

Our signature pimento cheese, served hot with house-made pita points and topped with sweet pickled Peruvian pepper relish **13.50**

CHARCUTERIE BOARD

A selection of artisanal cheeses and cured meats served with Marcona almonds, house-made olive medley and crostini **19.50**

CHEESE BOARD

A selection of artisanal cheeses served with Marcona almonds, house-made fruit compote and crostini
3 Cheeses - **14** | 4 Cheeses - **18.50** | 5 Cheeses - **22.50**

MEDITERRANEAN PLATTER

Our house-made olive medley, house-made hummus, house-made quinoa salad, cucumbers, heirloom cherry tomatoes, sliced radish, feta and house-made pita points **17.50**

SALADS

MIXED GREENS

Seasonal greens, radishes and cucumbers dressed with a house-made white balsamic vinaigrette **9.50**

CAESAR

Romaine lettuce, tossed with house-made croutons, grated parmesan, house-made Caesar dressing and topped with white anchovy filets **12.50**

ROASTED GOLDEN BEETS

Arugula, spinach, house-made shaved pickled fennel and ricotta salata dressed with house-made lemon vinaigrette topped with house-made roasted pickled golden beets **13.50**

Add-ons: Chicken Salad **8**/ Shrimp **MKT**/ Smoked Chicken **4.50**/Charcuterie **11**/White Anchovies **4**

SIDES

Brussels sprouts, potato salad, cucumber salad, quinoa salad, roasted pickled golden beets **4.25**

House-made macaroni & cheese **6.50**

Miss Vickie's potato chips **3.00**

20% service charge may be added to parties of 6 or more. All prices subject to change.

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES. GLUTEN-FREE, VEGAN AND VEGETARIAN OPTIONS ARE AVAILABLE

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. All menu items are cooked to order. *

BRICK OVEN PIZZAS

MARGHERITA

San Marzano red sauce, Buffalo mozzarella, parmesan, oregano, and fresh basil **18.50**

SAUSAGE & PEPPER

San Marzano red sauce, fennel sausage, caramelized onions, roasted poblano peppers, ovolini, oregano, mozzarella and parmesan **19.50**

PEPPERONI

San Marzano red sauce, pepperoni, caramelized onions, ovolini, parmesan, mozzarella and fresh basil **19.50**

FOUR CHEESE

San Marzano red sauce, fontina, ovolini, provolone, mozzarella, oregano, parsley and parmesan **18.50**

ANCHOVY

San Marzano red sauce, anchovies, caramelized onions, roasted garlic, mozzarella and parmesan **18.50**

CHARCUTERIE PIE

San Marzano red sauce, pepperoni, fennel sausage, bacon, ovolini, caramelized onions, mozzarella, parmesan, fresh basil and shaved prosciutto ham **19.50**

ROASTED VEGETABLE

San Marzano red sauce, roasted vegetables, ovolini, parmesan, mozzarella, garlic and parsley **18.50**

THE BISHOP

Arugula pesto, roasted heirloom cherry tomatoes, roasted garlic, ovolini, parmesan, prosciutto ham and dressed arugula **18.50**

THE WENNY

Bechamel sauce, mushrooms, caramelized onions, fontina, asparagus, Speck prosciutto, dressed arugula and shaved parmesan **18.50**

TOMATO PIE

Garlic oil, sliced tomatoes, mozzarella, cheddar, goat cheese, parmesan, garlic and parsley **18.50**

SPECKENWOLF

Garlic oil, Speck prosciutto, red onion, mushrooms, ovolini, mozzarella, garlic, oregano and parsley **18.50**

PULLED PORK

Provolone, house-smoked Cheshire pork, poblano, jalapeño, cherry peppers, red onions and mozzarella **19.50**

SHRIMP

Bechamel sauce with fresh local shrimp, spinach, fontina, parmesan and lemon **MKT**

PEDRO

Bechamel sauce, Speck prosciutto, mushrooms, roasted heirloom cherry tomatoes, goat cheese, ovolini, mozzarella, parmesan, balsamic glaze and parsley **19.50**

SANDWICHES

All sandwiches are served with a pickle and a choice of: Brussels sprouts, potato salad, cucumber salad, roasted pickled golden beets, quinoa salad, macaroni & cheese or Miss Vickie's potato chips

BEAUFORT CHEESESTEAK

Roast beef, caramelized onions, roasted red peppers, provolone cheese, horseradish sauce and mayo on butter-toasted ciabatta **15.50**

BLACKSHEEP B.P.T

Applewood smoked bacon, our signature pimento cheese, roasted red tomatoes and mayo on butter-toasted ciabatta **15**

ST. JOE

Capicola, Genoa salami, mortadella, provolone, cherry tomatoes and seasonal greens, drizzled with aged red wine vinaigrette on house-made focaccia **14**

CUBAN

House-smoked Cheshire pork, Speck Prosciutto, house-made pickles, Capicola ham, swiss cheese, mustard on butter-toasted, house-made focaccia **15.50**

CHICKEN SUMPIN

House-roasted Joyce Family Farms chicken salad made with romesco sauce, seasonal greens and heirloom cherry tomatoes drizzled with red wine vinaigrette on butter-toasted, house-made focaccia **15.50**

NEW YORK

Pastrami with swiss cheese, caramelized onions and Lusty Monk spicy whole grain mustard on butter-toasted marble rye **15.50**

B.Y.O PITA

Fresh, house-made pita stuffed with cucumbers, radishes, heirloom cherry tomatoes and dressed greens **11.00**

ADD-ONS: Shrimp **MKT** / Chicken Salad **8** / Pimento Cheese (hot or cold) **6.50** / Hummus **6.50** / Quinoa Salad **6.50** / Smoked Chicken **4.50**

All sandwiches can be prepared as a salad.